

Leftover Pies

Makes 4

Hands-on Time 20 minutes

Baking Time 55 minutes

Ingredients

- 1 1/2 portions suet shortcrust pastry (made with):
 - 675g plain flour
 - 1 1/2 tsp fine salt
 - 75g shredded suet
 - 225g unsalted butter (cubed and chilled)
 - 190ml water
 - 2 medium eggs
- Plain flour (for dusting)
- Leftovers (for filling)
- 1 medium egg (for egg wash)

Equipment

- Scissors
- Baking parchment
- Foil
- Pyrex jug or similar 10cm-wide glass jar
- Baking sheet
- Sharp knife
- Rolling pin
- Small bowl
- Fork
- Pastry brush

Method

1. Preheat the oven

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.

2. Prepare the pie cases

- Cut 4 strips of baking parchment and 8 strips of foil (5cm wide and long enough to wrap around the jug/jar).
- Line a baking sheet with parchment.
- Cut off one-quarter of the dough and set aside for the pie lids.
- Divide the remaining dough into 4 pieces. Roll each piece into a circle (at least 5mm thick).
- Shape the dough over the bottom of an upside-down jug/jar, pleating the edges to create standing sides.
- Wrap each case with parchment and foil for support, then place on the baking sheet.

3. Fill the pies

- Fill each case with leftovers, pressing the filling against the sides for support.
- Roll out the reserved dough and cut 4 circles for the lids.
- Place the lids on the pies and crimp the edges to seal.

4. Decorate and bake

- Beat the egg in a small bowl and brush it over the pie lids.
- Cut a vent in the centre of each lid.
- Bake on the middle shelf for 50 minutes.

5. Finish and serve

- Remove the foil and parchment from the pies and bake for an additional 5 minutes to crisp the sides.
- Serve and enjoy!